



2024 Spirit Hill Vineyard Chardonnay

AVA: Eola-Amity Hills AVA

Alc: 12.4%

Composition: Chardonnay 100%

Winemaking process:

The wine underwent partial malolactic fermentation and aged for 10 months in French oak barrels, 20% new and 80% seasoned.

Farming practices:

Grown on a northwest-facing slope at 700–750 feet in the Van Duzer Corridor, Spirit Hill Vineyard is rooted in volcanic Jory soils and farmed using organic practices. Owned and managed by Argyle Winery. Clone 76 was hand-harvested and whole-cluster pressed.

Tasting notes:

The 2024 growing season gave the Willamette Valley a welcome return to rhythm. Ample winter and spring rainfall replenished the soils before a warm, relatively even summer carried the fruit steadily toward harvest. This wine captures that beautiful push and pull. Citrus, orchard fruit and delicate baking spice unfold across a textured palate, with vibrant acidity carrying the wine through a long, lifted finish.

Harvest Date: 2024

Production:

Release date: September 2026

